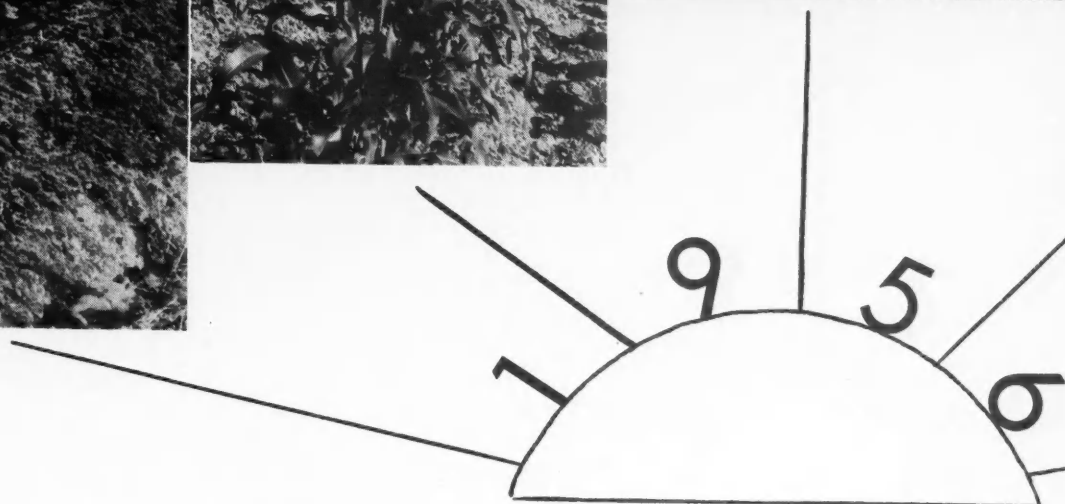
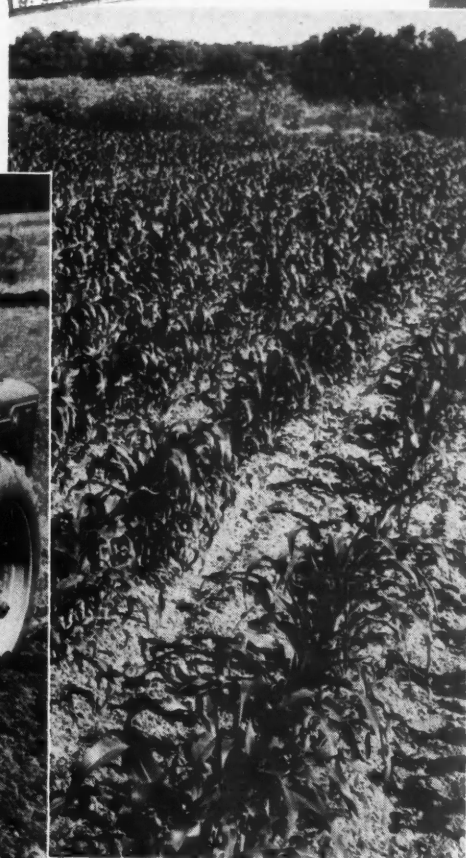
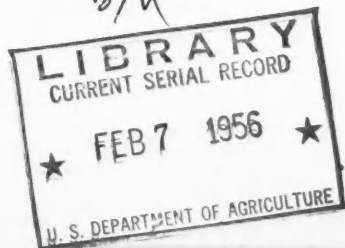


Cornell Countryman

January 1956

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Cornell Countryman

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THE CORNELL COUNTRYMAN

Editorially Speaking

Caution — Soil Bank

MANY observers of the current agricultural situation are pleading for speedy legislative action on President Eisenhower's recent soil bank proposal. But caution rather than speed would be more sober advice. In fact, if the details of the plan are not worked out sensibly, it might give farm planners a rougher row to hoe in the future.

Briefly, the soil bank device hopes to reduce price deflating surpluses by paying farmers to take land out of production. As proposed, the bank would have two features—an acreage reserve and a conservation reserve.

Under the acreage reserve program, producers of wheat, cotton, corn, and rice would voluntarily cut production below their acreage allotments. They could plant the reserve to soil-conserving crops but would not be allowed to graze livestock on the land or to harvest crops from it. In return, they would receive certificates equal to a percentage of their normal yield on the acres they withhold. Cooperating farmers could redeem the certificates for cash or commodity at a specified rate.

THE second feature of the soil bank, the conservation reserve, would invite farmers to voluntarily contract with the government to shift into forage, trees, and water storage certain cultivated land most in need of conservation measures. President Eisenhower recommended that the government "pay its fair share of the costs of establishing the conservation use, up to a specified per acre maximum that will vary by regions." As an added incentive, he proposed that the government "provide certain annual payments for a period of years realted to the length of time needed to establish the new use of the land." Any farmer could participate in the conservation reserve but, like the acreage reserve, he would not be permitted to harvest crops from the reserve or to graze livestock on it.

Secretary of Agriculture Benson has clearly accepted the program as an emergency measure and as a way to prevent returning to compulsory 90 per cent supports. However, he is not very enthusiastic about the program. In reply to questions at the Senate hearings, he implied that the soil bank might create as many problems as it would solve. This would likely happen if the program was continued for a longer period than necessary to balance output and consumption. Fertility would build up in the soil and greater surpluses might accumulate when the soil was returned to cultivation.

Some critics also question whether the plan would be able to cut production enough to permit surpluses to flow into normal market channels. Production can be decreased if payments to farmers warrant participation in the program. Small farmers might hesitate in letting some land lie idle; should they deposit fertile or poor acres in the reserve?

SENATOR A. Ellender, chairman of the Senate Agriculture Committee, proposed on January 14 that farmers be required to deposit a specified part of their acreage allotments for wheat, cotton, and corn as condition for getting government price supports. He has the support of several other members in this proposal.

Congress must decide these and other controversial issues involved in the specifics of the plan. The effectiveness of the soil bank as a device to lessen the present farm price-cost squeeze will be determined largely by the way in which these issues are resolved. They also can have far-reaching effects on the future of Northeastern agriculture and therefore merit careful consideration.—A.H.W.

JANUARY, 1956

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Inquiring Countryman

QUESTION

How Do Students Annoy You?

ANSWERS

P. J. VanDemark, Associate Professor, Bacteriology, Dairy Industry: My biggest grievance are those students who try to get through on the so-called "gut" courses and don't try to get the good education Cornell offers. It irks me to see students here for social activities only, taking the easiest courses they can get. Most bacteriology majors aren't guilty of this, however. They take the best courses available.

W. B. Ward, Professor, Extension Teaching: Students who habitually hand in assignments late annoy me. If an assignment for a professional newspaper or magazine is submitted later than the deadline, it might just as well never have been written. Therefore, students should be trained to observe deadlines. It will more than pay after they graduate.

K. L. Robinson, Associate Professor, Agricultural Economics: A student annoys me by "trying to get away with it." He does nothing, but maintains that he is actually doing the required work.

G. E. Peabody, Professor, Extension Teaching and Information: My pet peeve is a students' complacency toward the world in which he lives. He has no time to read the newspaper, but plenty for parties. Students should make an effort to learn about the world outside because the fundamental problems of the future—religious, social, and educational—must be solved by the oncoming generation.

E. A. Lutz, Professor, Agricultural Economics: Students stay the same age while professors grow older. Each year the age difference continues to increase, requiring professors to adjust to the habits and customs of another generation of students.

J. P. Nitsch, Assistant Professor, Floriculture: What annoys me are students who do not make the effort to get to know me. I came from a French university where I disliked the lack of personal relationships between students and professors characteristic of European institutions. Cornell is so informal that many students have opportunities to get acquainted with their professors and show that they're a little interested. Even worse are the people who aren't really interested in what the professor has to say, but who bother him and talk to him in hopes of being singled out for a better mark. You can always tell the ones who do that.

Miss Eleanor Williams, Assistant Professor, Food and Nutrition: Probably the student who bothers me most is the one who seldom thinks before beginning work in lab. Consequently, she does everything wrong. Another annoying student is one who is so concerned about marks that she never really learns anything.

H. P. Banks, Professor, Botany: I don't have one big gripe. Students come into lectures late, but then I let them out late; they knit, but I probably would; they whisper, but so did I once; they eat apples, but that's good business for the pomology department.

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Around the Upper Quad

BILL McMillan of the Grange League Federation spoke to members of the Round-Up Club on January 12. He pointed out the opportunities for graduates of the agricultural college with the G.L.F. At the same meeting, the Superintendent of the Farm and Home Week Livestock show and the division chairman were chosen.

The Round-Up Club has announced the winners of the Annual Dairy Judging Contest held last month. Gerald Coyne, Ag. '57, placed first in the Senior Dairy division, while David Porter, Ag. '58, won the Junior division and held the over-all high score for the contest.

Instead of the usual pre-Christmas celebration, the Cornell Grange held a twelfth night party on January 6 to celebrate the Christmas season. Members of the Grange who participated hope to make this party a traditional post-Christmas activity. Members of the Grange recreational team traveled to Oneonta recently to lead a recreational activity for a large group of Grangers and other interested participants there. The Co-Chairmen of the recreational team for the next year were named recently. They are Sylvia Espenchied, Home Ec. '57, and Del Law, Ag. '59. In addition, Grange members have organized a drill marching team which will compete in contests this spring and will be a principle part of their Farm and Home Week exhibit. The Grangers have also been working on their community service project.

Arch Petty, Central Fisheries District manager was the guest of the Conservation club at their first December meeting. Speaking on trout management, he pointed out why stream stocking doesn't produce trout. Mr. Petty emphasized stream ecology requirements of trout and other management methods which will increase trout population. At another meeting, Dave Hanselman, Ag. '57, presented a magic show on conservation that he has presented in about 60 high schools throughout the State. A discussion of conservation teaching methods followed.

At a January meeting of the 4-H Club, five members who took part in the program of work in the Extension Service, participated in a panel discussion of the program and their experiences with it during the preceding summers. The group stressed the opportunity for students interested in Extension work to get practical experience before they graduate. The members who composed the panel were Keith Kellogg, Ag. '56; Richard Keene, Ag. '57; Cory Lee, Home Ec. '55; and Sandra Ames, Home Ec. '56. The moderator was Bob Taylor, Ag. '56.

The Cornell Livestock Judging Team recently reported the success of their Thanksgiving trip to Chicago. The team placed fourth in the national competition. Forty-four teams competed. Members of this year's team include: Betsy Myers, Ag. '56; Phillis Ferguson, Ag. '57; Robert Shirley, Ag. '57; Clayton Haviland, Ag. '56; William Rodee, Ag. '57; and Eugene Phillips, Ag. '56.

Ho-Nun-De-Kah, senior agricultural honorary, held its annual student-faculty smoker on January 10. Traditionally attended only by its members and the faculty, this year all seniors were invited to participate. The Cornellaires entertained and refreshments were served. The annual Junior Smoker will be held in April.

DECEMBER, 1955

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Colombia--Via The I.F.Y.E.

The experiences of Ed Hadlock as an International Farm Youth Exchangee.

By Helen L. Grant '56

SWIMMING is an unusual way to celebrate Christmas, but it's only one of the interesting experiences described to me by Edwin Hadlock, a sophomore in the College of Agriculture. Ed was in South America on that December day, studying Colombian agriculture and family life as an International Farm Youth Exchangee.

The I.F.Y.E., which arranged Ed's trip, was organized following World War II by our farm young people with the aid of the Cooperative Extension Service and the National 4-H Club foundation. Since its origin in 1947, it has sponsored the exchange of more than 1300 farm youths from about 50 countries. These young men and women visit and work in other countries, and then return home to share their experiences and to help build better understanding through the realization of common interests. In addition to these objectives, I.F.Y.E. tries to personalize and humanize the problems and issues of world affairs; to develop informed leaders among American and other farm youths; and to promote better understanding of the place of youth in the world and the contributions they can make to democracy and world peace.

ED Hadlock is typical of all American I.F.Y.E. delegates, who must be 20 to 30 years of age, healthy, and unmarried, and with a high school education and a farm background. Ed also qualified by having an active interest in all kinds of people and a record of leadership in high school, Grange, and 4-H activities. His family, who live on a dairy farm in Hammond, St. Lawrence County, have been hosts to "IFYE's" from Turkey, Germany, and New Zealand. Through these contacts, Ed became interested in becoming an American delegate. When he applied for an exchange assignment, his interests, background, and mature personality won the approval of the state and national I.F.Y.E. committees.

He began his trip in October, 1953, spending two days in Washington, D.C. for intensive orientation. This

included training in basic Spanish, and coaching in Colombian customs and in his role as a "grass roots" ambassador. From Washington he went by train to Florida, and then flew to Bogota, Colombia.

In Colombia, Ed found that there is a distinctly divided, two-class society. The land owners and business men make up the upper class, while the laborers comprise the lower class. In his first home, with a farm family of the lower-upper class, none of the family members participated very actively in the house or farm work, and they couldn't believe that Ed wanted to do so. They made him feel at home,



EARL N. DECKER

Cornell's Ed Hadlock (left) plants sugar cane at La Monuleta, Colombia's largest sugar plantation - 15,000 tillable acres. The cart in the background is drawn by oxen.

however, and he worked in the wheat fields and played soccer with the workers. He even discovered that a "bull session" could be carried on just as well by a mixture of Spanish, English and improvised sign language.

This first visit provided Ed's best glimpse of Colombian family life, and also gave him an opportunity to try dating South American style. Since most Colombian couples do not date alone at night, except in advanced

stages of engagement, his hosts arranged a double date for a movie and dancing. Ed found that Colombian social dancing was quite similar to the North American style, and the date was very successful although the girl could not speak English.

At his next home, on the farm of a wealthy, non-resident owner, Ed was surprised at the lack of certain sanitary facilities common to milk handling operations in the United States. He also discovered that many Colombian farm owners travel from their urban homes to their rural farms in their own small private planes, due to the poor road conditions. In contrast to this, he later had his first ride in a dugout canoe, and got stranded "up the creek without a pole" when the pole used to propel the canoe became lodged in the stream bottom and had to be abandoned.

ED joined another American exchangee for the remainder of the visit. The two boys traveled together and lived and worked on plantations producing rice, bananas, and sugar. They also stayed at an agricultural school, but did not attend classes, since they were taught in Spanish. Ed added that the school has just admitted its first female student.

In March, Ed returned to Bogota for several days of evaluating the Colombian I.F.Y.E. program and his own experience. This also provided an opportunity for a last "fling" — another date with the Colombian girl he had met in the fall. Through her he was introduced to the daughter of Colombia's President, and received an invitation to tour the presidential mansion and grounds.

Following this, he came back to the United States and spent six months reporting his experiences to the home folks. All I.F.Y.E. delegates must be free for this purpose, since their expenses are paid exclusively by private contribution. Ed estimates that he has given 107 talks and 14 radio broadcasts, besides writing several articles and showing some of the 600 colored slides he took during his trip.

For Ed, being an "IFYE" was a very broadening experience. After graduation, he wants to use what he has learned in working with farm people, perhaps of another country. He is confident of the future success of the I.F.Y.E., too, for he says "You can't live so closely with people without something of them rubbing off on you, and you on them. It's bound to affect your life, and theirs, for years to come."

THE CORNELL COUNTRYMAN

Flowers Sell At Supermarkets

Mass marketing of flowers makes them a self-service item that can be stacked, stored, and sold like a can of beans.

By Natalie L. Gundry '58

“WHAT—\$5 a dozen? That's too much for me. Haven't you got anything cheaper than that?” Receiving a negative reply from the manager, the young housewife stomped out of the little flower shop mumbling, “All they have to do is put them in soil and let them grow.”

Irate and disappointed, many other buyers are refusing to pay high flower prices. But the retailer is not entirely to blame. His costs go far beyond just “putting them in soil and letting them grow.”

How much the retailer charges depends on wholesale flower prices. These are both expensive and unstable because of difficulties in growth, care, and handling. Labor is the biggest expenditure for the grower whose costs are passed on to the retailer. Also, flowers flood the market in summer and are scarce in winter, with prices changing accordingly. Bad weather in an area, or flowers perishing in transit, can make some kinds very hard to get.

But what puts flowers in the “high income bracket” are the services the florists sell along with them. A young man pays for credit, delivery, designing, and arrangement when he orders a corsage for his favorite girl. The amount he pays is also affected by how much of an artist the florist considers himself.

For these reasons, it has been almost impossible to sell flowers in any way except through small retail businesses. Any other marketing program calls for stable prices, uniform grading and efficient handling methods. But recently developed methods of storing and packaging flowers make a mass marketing program possible. Low cost “supermarket flowers” can be a success, however, only, if more people begin to buy flowers for casual use in the home.

IF Americans did not have to pay for all the expensive services associated with high priced products, they would purchase flowers more willingly. This can be achieved by the supermarketing of flowers, which makes them a self-service commodity that can be stacked, stored, and sold like a can of beans.

In an effort to help the poor man who likes to see “a bit o' green” around his home, Associate Professor Robert Hampton and his assistant, John Kupka, of Cornell's agricultural economics department, experiments in stores in Rochester, and Long Island, to see if such a mass marketing program would appeal to flower lovers.

An important part of the program was packaging the flowers. Most were placed in a cardboard, tray-type box, and fastened in with a cleat over the stems. The cardboard



COLLEGE OF AGRICULTURE

was covered with a waterproof wax, and a clear, gasproof cellophane cover which holds in moisture and carbon dioxide, was placed over the top. Other types were made completely of paperboard, or cellulose, but were not as effective in preserving the blooms. Some flowers were sold in airtight plastic bags, but these were more susceptible to handling and crushing damage. It was found that those sold in bunches had to be of a size and amount that could be easily carried, for customers had difficulty fitting themselves, a package of groceries, and a bundle of flouncing flowers through a revolving door.

THE supermarket, drug, and variety stores that participated, sold roses, carnations, and chrysanthemums in containers for \$1.79, \$1.49, and \$.49 a bunch respectively, along with flowers pre-arranged in vases. The management relied on the heavy daily traffic that passed through the store as the chief selling factor. People were pleased with the idea, and sales indicated that Professor Hampton had experimented with a very good one.

Nevertheless, it will be some time before mass marketing will work efficiently. There are three reasons for this. The first is that supermarket buyers are not accustomed to using flowers frequently in the home. Second, very large volumes of flowers are required to make an efficient packaging operation. And third, the cooperation of retailers is hard to get. Supermarket sales, the experimenters hope, will make people more flower conscious. Then, when the occasion arises, they will go to a retail florist for the more formal types of floral pieces that cannot be sold in mass outlets.

The new plan has been put into operation in Ithaca by the P. & C. Food Market, where John Bonisteel, the store's produce manager, decided to give “supermarket flowers” a try. He devoted a four-foot by four-foot space to the sale of tulips, daffodils, chrysanthemums, and roses, for 69 cents a dozen. Some were packaged, others were not. He said that the customer comments were all alike. “Why, I pay two or three times that much at the little shop up the street.” Some people were so pleased that they became regular weekly flower buyers.

“In the years to come, people will be buying all their flowers in stores like this supermarket,” said Mr. Bonisteel. Perhaps flowers will become just another of the thousands of products that are being adapted for mass marketing in this age of big business. In the future, supermarket sales may complement florist shop businesses, and bring more flowers to Americans without pinching their pocket-books.



COURTESY OF GEORGE LAMONT

Haldo Carlsson, a new Swedish student, is attempting to introduce himself to Cornell Exchange Student George Lamont.

Cornell's "Mr. Indeed"

George Lamont, exchange student, writes of his nicknaming, studies, and social life in Sweden.

DEAR FRIENDS,
In the few weeks since my last letter, the days have begun to get very short. The sun rises very little above the southern horizon now and offers only six hours of light. Even the thermometer has trouble rising and has dropped below zero several times recently. When I start shivering in the cold, my Swedish friends assure me that "This is nothing." They say that it often drops to —15 degrees in January when winter really sets in. This makes fine skiing and bandy playing, the Scandinavian hockey.

The beginning of winter also brought a new class of students to the college. A week of "instruction" followed their entrance. During this week, the "babies" were expected to introduce themselves to all of the 200 "aunts" and "uncles" and to remember their college names. The "babies" were quick to admit that they could speak English, but backed down just as quickly when asked to introduce themselves to me in English. At the end of the week there was a big banquet followed by a play by the "uncles." Then the "babies" received their college names and (at last) became Ultunesians.

Students assume college names for their entire stay at Ultuna. So many of them have the same Christian names that the plan is practical as well as an old tradition. Last August I was given the name "Indeed" by "Uran" (short for Uranium), who was then president of the student body. The name originated from its repeated use as a gap filler in an ad lib welcome speech by "Kolven", (the piston). I am often introduced to people as Mr. Indeed and many of the students don't know my real name.

MY studies have changed recently. I am now taking courses in the Swedish cooperative movement and farm policy, farm management, and farm machinery. After I finished my course in statistics I began going to lectures and reading Swedish text material. My progress is hindered by my limited understanding of the lectures and my slow reading rate. But I am progressing and will have learned a lot about Swedish agriculture by next spring. Now, as I sit reading a Swedish book in the library next to a boy reading a book in English, I realize much more the value of a common language.

A few of us from Ultuna were lucky enough to attend the Nobel Fest in Stockholm on December 10 with the rest of Sweden's "upper crust." The five Nobel Prize recipients were presented their awards by the King at the opera house. Later there was a banquet in the City Hall, one of Stockholm's most famous landmarks. A thousand students and almost as many older folks, dressed in formal attire, enjoyed dining, dancing, and singing. It was an evening that I shall never forget. I also had the pleasure of meeting the recipient of the Nobel Prize for chemistry; Professor Du-Vigneaud of Cornell's Medical School. It was nice to meet a Cornelian again and especially such a world famous one.

On December 17, the Lucia Ball was held at the College. Ultunesians again donned their tails and arrived with their dates to enjoy the last fest before the Christmas vacation. According to Swedish legend, Lucia is the queen of light. Her coming is celebrated on December 13 and, according to one version of the legend, means that the season of light has begun. The Ball was an extra special occasion from the Glee Club's songs and the presentation of awards, beginning at 6:30 p.m., through the dinner, dance, and late supper at 2:30 a.m., Sunday.

THE girls take advantage of this day to visit their boyfriends at about six in the morning. They come dressed as Lucia in white costumes, carrying candles, and bringing coffee. Judging from the lightheartedness of the students at the Ball, the candlelight and coffee were more than worth the loss of a few hours of sleep.

I spent Christmas vacation with one of my college friends and will move to the home of another for the New Year weekend. The friendliness of the Swedish people makes all my visits wonderful experiences.

What I can tell you about the College and Sweden in these few letters is very little, but I hope it is enough to arouse some interest in the exchange program. Eric Johansson, now at Cornell, is one of the best authorities on the Royal Agricultural College of Sweden and of Sweden itself. I'm sure that discussions with him would prove very interesting.

Good luck to all during finals week.

Sincerely yours,
George P. Lamont

THE CORNELL COUNTRYMAN

Making Ends Meet in Graduate School

A recent Cornell study indicates what expenses and incomes students have to balance in order to finance their own way to an advanced degree.

By Janet A. McGinnis '56



PROFITING by the experiences of others is especially valuable when applied to the task of financing graduate school. Although the incomes and expense of students vary greatly, the graduate student-to-be need to anticipate his personal financial balance. One way to do this is by relating his personal money matters to the financial habits and experiences of other students.

The problem of financing graduate school was studied with 40 graduate women at Cornell over the last year by Patricia Rowland as work towards her Master's Degree. According to the interviews, most graduate students were satisfied with their arrangements and none of them felt graduate study was too expensive.

About half of the students interviewed had work experience before starting graduate study at Cornell. They found they had to cut expenses about 50 percent but were still spending about 15 percent over their present income. But students who came to Cornell immediately after undergraduate school lived within about 1 percent over their income and actually felt they had more money than when, as undergraduates, they were dependent on their parents.

OVER 90% of all the students interviewed were self-supporting and only three received most of their money from their parents. The main source of income were assistantships, which usually included tuition waiver in the state colleges, and fellowships, which were often accompanied by tuition scholarships. Thirty percent of the students interviewed did not have this established income and relied on

part-time jobs, borrowing, interest, and dividends. About half of all the students interviewed had more than one of these sources of income.

The average income was about \$1900, with more than three-quarters of the students receiving between \$1900, with more than three-quarters of the students receiving incomes of less than \$1500, two were student deans in the dormitories and three were using savings to pay some of the bills.

Savings were available to all but five students for some expenses during the school year. Some of the students with work experience saved enough to cover the expenses of a year of graduate study, but the students who entered Cornell immediately after undergraduate school averaged savings of less than \$350.

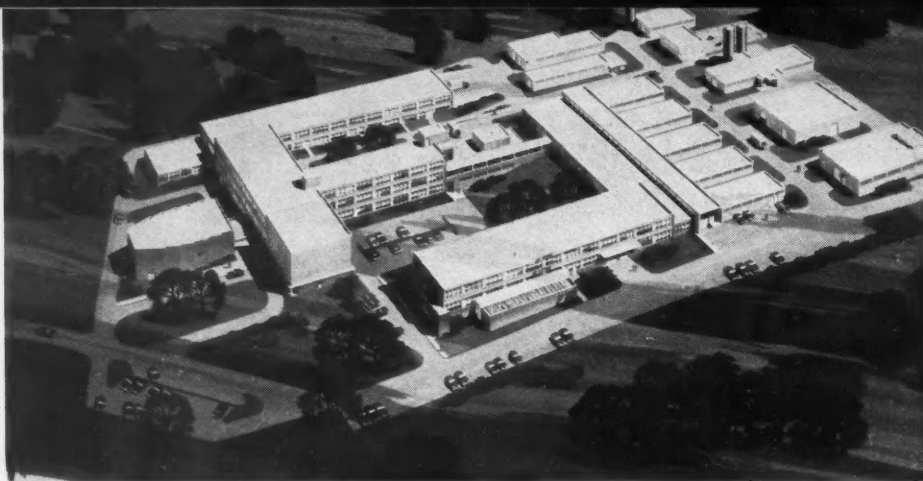
Housing, food, and school expenses accounted for two-thirds of the expenditures. School expenses for all the students interviewed averaged about one-quarter of their expenses, including the general fee and adjustments for partial loads carried by states on assistantships. The students in non-state colleges averaged about \$700 for school expense, while students in home economics and other state-supported colleges spent about \$300 less on this during the year.

The cost of housing and food ranged from \$55 to \$119 a month, depending much more on the style of living than on the type of living accommodations. In general, renting a room and eating out was least expensive, averaging about \$75 a month, while living in University dormitories—in Cascadilla Hall or as a student dean, averaged a little over \$90 a month.

The other one-third of the total expenditures went for everything from income tax to regular savings. Clothes, personal expenses, gifts, travel, and recreation were the most common areas of expenditures. A correlation between recreation and clothes expenditures showed that students who belonged to organized groups spent more money during the year, including about \$50 more per student for clothes, than students who did not belong to any organized group. Yet they spent slightly less than the latter in recreation.

SOME fairly common suggestions evolved when the students were asked for advice on financial management to give new graduate students. Over half the students thought that a new student should keep some account of her spending. Many felt a daily allotment to spend for food was a helpful gauge when all the meals were purchased out. All the students with cars warned that a car is a big expense and a "luxury" item—though they were glad they had one. Another notable recommendation was that a new student would need at least \$200 for expenses other than tuition during the first month of school.

All of the students were optimistic about finishing graduate school without going into debt. Several commented that all their friends were graduate students, with about the same amount of money to spend, so that no one felt "poor." Their general satisfaction with their own financial management was reflected in their advice to prospective students to "go and do likewise."



An architects model of the new Veterinary buildings. They should be completed in the summer of 1956 and will provide students with the most modern equipment available.

COLLEGE OF VETERINARY MEDICINE

Vets To Get Modern Facilities

The new Veterinary College buildings will have a modern radiology laboratory and television.

By John P. O'Hagan '60

ON a knoll overlooking Fall Creek, at the end of Tower Road, several new buildings are rapidly nearing completion. When finished next summer, they will become the new home of the New York State College of Veterinary Medicine.

Rapid scientific advancement and the requirements for more space have made the present College, a landmark in the center of the Cornell campus for over 50 years, inadequate for present day teaching requirements. Many of its laboratories are overcrowded and contain outdated equipment. The facilities of the new building, however, will ensure future students of the best possible training that the profession has to offer.

ARCHITECTS have designed the new Vet. school for maximum efficiency and easy cleaning. The main wing of the building is designed so that animals may be led directly to the first or second floors from ground level for lecture and laboratory demonstration. The equipment waiting to be installed is the newest and most efficient available. For example, entrances are arranged so that animals can be moved as quickly and easily as possible.

A closed circuit television system, connecting an operating room, two classrooms, and the auditorium, has already been installed. When color television becomes practical, Vet. stu-

dents and visitors will be able to watch operations without even entering the operation room. At the same time, the enlarged picture and color will combine to provide a much better view of the operation. Color is necessary to facilitate identifying organs.

In addition, the set up of the new clinics is analogous to that of a regular hospital. The operating rooms constitute surgery and the barns correspond to hospital wards. The maternity barn serves as a practical laboratory for the study of obstetrics, while the other barns house recuperating animals and serve as classrooms for the teaching of medicine and therapeutics. The small animal clinic has its own private entrance and waiting room for pets to be treated.

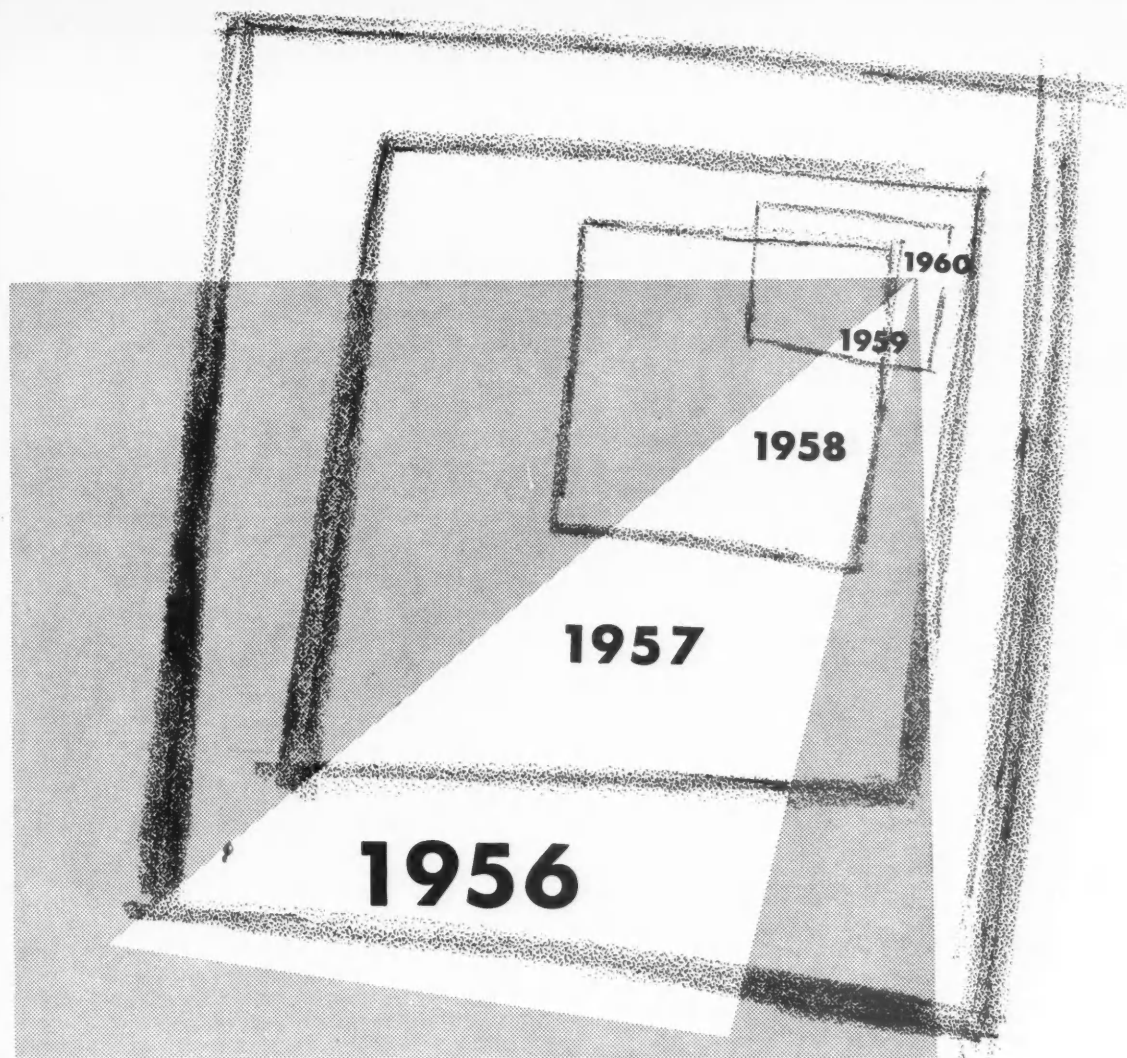
A modern radiology laboratory is arranged to make the task of x-raying large animals easy. Although the x-ray machines in the old Vet. building are adequate for the examination of small animals, they are unsuitable for use with larger animals. The new laboratory, however, will contain larger machines, mounted on cranes to facilitate moving them into any position.

Maximum safety measures were observed in constructing the laboratory due to the danger from stray rays. The room is built directly on the ground and there are no other rooms adjoining it. The walls are insulated with lead sheathing three-eighths of an inch thick to prevent penetration

of the rays through the walls. An animal to be examined is brought into the x-ray room through one of the 1900 pound lead-enclosed rolling doors. The electrical system of the laboratory is arranged to prevent the x-ray machines from starting until the doors are tightly closed. When the technician finishes his preparations, he can operate the machine from another room, watching the procedure through a leaded window.

ANOTHER feature of the new school is its modern library of periodicals containing news of recent developments, and extensive sources of research material. In addition, enlarged reading rooms will provide a quiet place for studying. The present Roswell P. Flower Library in the old veterinary school is considered by many as the best in existence. The facilities provided for it in the new school will allow much expansion. The capacity of the book stacks has been doubled to 60,000 volumes and the addition of an Alumni Reading Room will greatly increase the seating capacity.

The increased facilities of the new veterinary school ensures New York of a continuing supply of top notch veterinarians. Research done here will help prevent some diseases and will aid in curing others. The new school illustrates progress in the methods of instructing veterinarians and is a welcome addition to the University.



Nineteen years of concern with the dairyman's problems have built Metropolitan into the strong federation of co-operatives that it is today. What lies ahead, in the years to come, for the dairymen in the Northeast? There will be problems, many of them, which future farm and home leaders like yourself will be called upon to solve. And you can be sure that wherever the interests of the dairyman are involved, Metropolitan will take an active part in working toward solutions that are equitable to all.

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JANUARY, 1956

11

Students Share Chores for Farm and Home Week

FOR the first time in the history of Cornell's annual Farm and Home Week, students in both colleges on the upper campus will work together in planning and organizing their part in the week's program of March 19-23.

Prior to this year, much of the student participation in home economics for the Week was planned by faculty members and executed by students who were delegated to do the job. Participation of the students in the College of Agriculture, however, was planned and organized by a student committee. Therefore, the services performed by the students of both colleges were not closely co-ordinated. This prevented proper evaluation of the week's events because registration, concessions, and other activities were organized differently.

Under the new plan, students in both colleges will co-chair each of the eight student work groups of the Farm and Home Week Student Com-

mittee. Roy Curtiss, '56, chairman of the Committee and promoter of the new plan, comments that "it will give students in home economics a better opportunity to take part actively in the planning of the week. It will enable them to apply their initiative and ideas better."

THE Farm and Home Week Student Committee guides the organization of student concessions and other services for the Week. Also, it works closely with Ag-Domecon Council to improve student participation in the program.

Two new committees have been formed at the suggestion of Roy Curtiss; a publicity and a social coordinating committee. The scope of the publicity for this year's program is many times greater than ever before. Information has been sent through all media to high schools and county agents as well as to the general public

in the hope of promoting greater attendance.

THE social coordinating committee synchronizes all concessions and several other activities. It plans to reduce the total number of concessions by consolidating them. This is to eliminate the growing cut-throat competition among student concessions, and to facilitate buying goods in larger quantities, at cheaper prices. It is hoped that each club will be able to earn a little more money this way. The committee will also plan the concessions so that guests do not have to go to one place for a sandwich and elsewhere for a candy bar. Voluntary sign-ups and permanent records of the work done will give proper credit to those who help, and promote initiative on the part of the student. Up until this year, the College of Agriculture regulated the concessions.

In addition to the publicity and social coordinating committees, several others help to prepare the campus for its influx of visitors. They are: student exchange, arrangements, information, registration, attendance, and ushering. Students can sign up for positions on any of the eight committees at Martha Van Rensselaer Hall or Mann Library after the first of March.

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Cornell's Former Forestry College

By Douglas D. Innes '59

CORNELL'S former College of Forestry was the first college in North America to offer instruction in professional forestry. Some of the nation's most qualified foresters were among the 114 students who gained practical experience on the College's 30,000 acres of Adirondack timber. But despite the vigorous efforts of Dean B. E. Fernow to maintain the College, adverse public opinion forced it to end classes in 1903, only five years after its founding.

Although the work of the College itself and the ability of Dr. Fernow as an educator was never questioned, the public severely criticized the operation of the demonstration forest. Much of the criticism arose from the College being unable to secure a suitable area for carrying on its experiments.

Appropriations for purchasing the forestry "laboratory" were controlled by the Preserve Board which vetoed Dean Fernow's choice of a virgin forest site. Yet, it did agree to purchase a less-desirable area surrounding the village of Axton, in Franklin County. One-half of the Axton forest had been culled for the best timber and some of the trees had been burned over.

The College had complete responsibility for managing the demonstration forest on a profitable basis; educationally and financially. Dean Fernow therefore proposed that an experiment be set up for 30 years to compare the systems of forest management employed by many countries. He hoped that the experiment would determine what system could best utilize New York's forest resources.

DR. B. E. Fernow considered the production of conifers as the best long range management plan, mainly because of the ready market for conifers as pulp wood. Because leaves from hardwood trees hinder the propagation of conifer seeds, Dr. Fernow decided that the plan should also include the cutting of all mature hardwoods—mostly birch, beech, and maple. After cutting the hardwoods, he intended to replant the area with conifer seedlings.

To establish a market for the hardwood logs, the College entered into a contract with the Brooklyn Cooperage Company. The Company built two

factories for utilizing the hardwood logs in making wood alcohol and barrel staves. Because there were no transportation facilities to the interior of the forest suitable for commercial use available, the factories had to be built on the edge of the University's property, near Saranac Lake. By locating the factories close to Saranac Lake, the experiment aroused the protest of several politically influential families who had summer homes there.

FURTHER public discontent with the demonstration forest program was aroused by reducing the original plan for cutting down the trees from 30 years to only 15 years. This reduction was necessary to enable the Brooklyn Cooperage Company to operate its factories efficiently. Stepping up the cutting operation also meant that the rate of replanting would also be increased. However, the public overlooked this feature of the revised plan when it voiced criticism.

To increase their political influence, the Saranac Lake homeowners formed the Association for the Protection of the Adirondacks and fought Cornell's right to manage the forest as it saw fit. Although a very small area of the forest had been cut, Lieutenant Governor Woodruff supported their claim that the College had exceeded its authority and, by reducing the time feature of the plan, was denuding the forest.

Public opinion continued to criticize the proceedings at Axton and forced Governor B. Odell, Jr. to veto an appropriation of \$10,000 for support of the College. This refusal to finance the College forced it to close in 1903. Considering that the College of Forestry closed at about the same time that Cornell's College of Agriculture was founded, many hold that the Governor authorized the College of Agriculture as a compensation for his decision of 1903.

Today, forestry at Cornell is confined to courses in farm woodlots and the conservation of resources. Cornell's College of Forestry is gone, its demonstration forest is no longer traversed by enterprising students. But Fernow Hall remains as tribute to a man who strove to further forestry in New York State.

The EMPIRE Story

by R. V. Hemming,
General Manager
Empire Livestock Marketing
Cooperative

A Law That Can't Be Broken



Mr. Hemming

Supply and demand, apparently, no matter how many artificial controls are applied, continues to operate. Let's take one segment of the meat business as an example—pork. Hog prices around the country are way down—but there's a reason.

When the price picture looks good, farmers raise more hogs. Many will hold these hogs on the farm as prices continue to rise. Should prices start downward, there's a flood of pork going to market, before the price gets too low. But there's a limit to the processing capacity of the slaughter houses and meat packers. To process the increased number of hogs being marketed means running extra shifts in the packing plants, and other higher costs. No matter what the price, consumers will only buy so much of a given item. As the consumer market receives more pork, prices there drop, too. Meat is a highly perishable item, and low consumer prices may be the only way to sell it quickly. Where are these lower prices reflected? Back to the farmer. He gets less and less for every hog he raises, until the supply drops to more nearly meet the demand.

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Farmers Once Said . . .

By Mary R. Wahl '56



"A POOR looking cow is a good one. She puts her food into milk instead of fat." The farmer jabbed a boney cow and added, "When you can put two fingers between her ribs, and see that she has a long tail and a long, thin face, you know you've got a good milk cow."

Another farmer nodded in agreement and commented, "A dark cow, too. Bet she produces rich milk."

Dairy farmers judged cows with such reasoning 150 years ago. With no research laboratories, Extension, or weather bureaus to guide their practices, farmers had to rely on observations, common sense, and on what their neighbors said and did. To express their reasoning and observations, they originated many sayings which have become an important part of our rural folklore.

THE sharp horse trader thrived in those days, and a farmer had to be pretty smart to avoid coming out on the "small end of the horn." In trading, every farmer had a set of rules for choosing the best horse. For example, they figured that a horse with "pin ears", ears set close together, would not be "true." A "dish faced" horse was likely to have a poor disposition, and a "pig eyed" one with small eyes set back, should be left alone. A horse should be wide between the eyes and rounded between the ears to have "room for the brains." A horse with a "list", or a light-colored line down its back, would be kind, tough, and true."

EVEN if he followed all these rules, a farmer could still get "rooked." A good horse trader always told the truth, if you understood him right. For example, the story is told about a man who was willing to sell a handsome team of horses. When a prospective buyer appeared, the owner regretfully said, "They're a good team, you'll find 'em thar every time." The deal was completed and the new owner drove them home. The next day he hitched them to a load of hay but they wouldn't budge. He hauled on the reins, he yelled at the team, he cracked the whip across them—no

use. Finally he hitched them to a light wagon and drove back to the former owner, who just looked at them and said mildly, "I told you that you'd find 'em thar every time, and thar they be."

NO skilled veterinarians were handy then, so a farmer often had to depend on his own or his neighbor's resourcefulness when an animal got sick. Unfortunately, many of the farmer's attempts at doctoring were not successful. Farmers often blamed black teeth for a hog's sickness and thought that the premolar teeth should be knocked or pulled out. When a cow was "unthrifty", or too thin, they said that the trouble was caused by "hollow horn" or "wolf in the tail." The treatment was to bore a hole in the horn, or split the tail, and put in salt and pepper. This either cured her with one treatment, or she died.

Then, of course, there was whiskey—a drop or two in the milk for a new born lamb, or a pint for a horse with lockjaw. The usual procedure, however, was to "drink the whiskey, and rub the bottle on."

To keep the buildings trim, the farmer used paints made of venetian red pigment, skim milk, and a little boiled rice. He had to wait until the "horns of the moon were down" before he could patch the roof. Otherwise, the shingles would curl up at the edges and the nails would draw out.

STONE pastures were a problem in those days too. The more industrious farmers cleared their pastures and made the stony fences which are still common in rural New York. Others rationalized that a stony pasture was a good one. The stones held moisture during the summer, and warmth in the spring. There were pastures, however, in which they said you had to "sharpen sheep's nose so that they could feed between the rocks."

Modern technology and farming methods have no use for most of these old sayings and beliefs. They belong to the past just as do buggies, kerosene lamps, and spinning wheels.

THE CORNELL COUNTRYMAN

Editing For Fannie Farmer

By Jean E. Jellinek '58

"MUCH of the fun in cooking comes from the impossibility of coming up with the exact formula for everyone," affirms Mrs. Wilma L. Perkins, revisor of the *Fannie Merritt Farmer Boston Cooking-School Cook Book*. Mrs. Perkins feels that the cook's personal touch is what makes a masterpiece out of an ordinary dish. The recipe can serve only as a guide. Yet the huge circulation of this classic of American cookery proves that there is such a thing as an excellent recipe.

Mrs. Perkins is the wife of Dexter Perkins, John L. Senior Professor of American Civilization at Cornell University. She inherited the editorship of the book from Mr. Perkins' mother, who was Fannie Farmer's sister. The elder Mrs. Perkins helped Miss Farmer write the first edition, which was published in 1896, and revised the book after her sister's death in 1915.

The latest, 1951, revision of Miss Farmer's book is quite different from the original cook book. Mrs. Perkins has excluded the interesting but outdated information on storing vegetables over the winter and cleaning out wood stoves. These were essential operations in the author's day. The chapter on home canning is shorter now, since most women buy commercially canned or frozen produce today.

MRS. Perkins notes that the kinds of food eaten, as well as the methods of preparation, have changed in the past 50 years. For instance, the old favorite cream soup, as thick as gravy, is rarely served today. Then, too, today's meals are simpler. "Aunt Fannie's dinner menus included 20 courses. Color, texture, and nutritive value are much more important nowadays; and herbs and spices which were seldom used then, are now commonly used to vary flavors."

However, in her five revisions, Mrs. Perkins has preserved the high quality of the original recipes. She and a jury of interested friends test all recipes on both gas and electric ranges. Finally, a home economist in New York checks them to be sure that they are up-to-date.

Always on the hunt for new recipes, Mrs. Perkins collects many of them on her frequent trips to Europe, which are necessitated by the nature of her husband's position. Right now they are at the Salzburg Seminar in Salzburg, Austria, and will be back before next semester.

Correspondence with users of the cook book is both gratifying and disappointing. Many people send old family recipes to be used in the next edition. "However, I once received an irate letter from a woman in South America who had translated my recipes into Spanish for her cook. Somehow, they always failed. A few years later, I received an apology from the same woman, now living in the states and doing her own cooking. She had discovered that her cook did not like to be given orders, and had intentionally ruined the products."

Mrs. Perkins has no definite plans for future revision of the cook book. "Every time I finish one, I think it will be the last one I'll do, but I'm never satisfied!"

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The Nutrition Doghouse

Scientists at the Cornell Dog Farm work to improve the nutrition of dogs and humans.

By Margaret E. Saturn '57

CORNELL raises dogs, but not for pets; they are the basis for a research program in animal nutrition. At a University farm not far from the East Hill Airport, Dr. E. C. McCay, professor of animal nutrition, directs the raising of dogs for experiments.

New and better balanced dog foods are the immediate goals of the dog farm. Scientists combine milk and meat by-products, surplus fat, and otherwise unused cereal products to provide the nation's expanding dog industry, a 200 to 300 million dollar annual business, with better rations. The industry is a major consumer of agricultural by-products and Dr. McCay explains that the program is also trying to find uses for some of the agricultural surpluses.

To study the effects of various rations, the University keeps about 150 dogs in a large remodeled dairy barn. Two-thirds of them are Beagles and the rest are mostly Cocker Spaniels. All the dogs are registered and represent the top bloodlines of their breeds.

Experimental dogs are born and raised at the farm and are, therefore, kept in a controlled environment during their entire lifetime. They are never removed from their wire pens except for medical attention. The pens, several feet above the floor, allow wastes to drop to the straw beneath. The straw is removed daily and the pen floors are washed to keep parasites at a minimum. Although the researchers are mainly concerned with nutrition experiments, many other problems in the care and raising of dogs have been met and solved. For example, improved kennel construction, more efficient use of labor, and better parasite control programs have been developed.

BUT nutrition is the main interest and most of the research work is devoted to testing and developing new dog foods. Some of the experiments are subsidized by various dog food companies and others who contract with the farm. Dog food formulas developed at Cornell are used throughout this area and other countries.

Some formulas provide new uses



Beagle hounds try out an experimental diet at the Cornell Dog Farm. Over 150 dogs are kept at the farm. The dogs have medical names such as Ogaghosma and Benzamilide to avoid duplication and represent the top bloodlines of their breeds.

for many foods. For example, the residue from the manufacture of tomato juice, a former waste product, is now in great demand for dog food. Otherwise discarded cheese by-products also find new uses in dog food formulas developed by the experimenters.

A FOUR-year experiment in testing the effects of radiated beef, sponsored by the United States Army, is now in progress. This experiment intends to determine whether dogs suffer any ill effects from the continuous eating of radiated meat. From these results, they hope to anticipate the effect of such food on humans. Each month, 600 pounds of ground beef are packed in three-pound packages, one-half inch thick and frozen. Then the meat is shipped to Cambridge, Mass., where it is placed under a two-million volt machine for radiation. This sterilizes the meat and kills all living organisms including bacteria. The meat is then returned to the farm and fed to dogs. The program will soon be expanded to include sausages and potatoes. Radiation will prevent potatoes from sprouting and, therefore, increase their storage life considerably.

A specialized area of work at the

dog farm is the old dog studies. Older dogs are donated to the University for research concerned with internal changes in food digestion and bone structure. The dogs are kept until they die and autopsies show what effect various diets have on these changes. Results from this study are used in work with older people.

Rabbits, cats, and chinchillas also contribute to the farm's research and are used in nutrition experiments. The chinchillas, a new addition, have just been put on experiment. Dr. McCay expects to use them in medical research, especially studying intestinal diseases and bone nutrition.

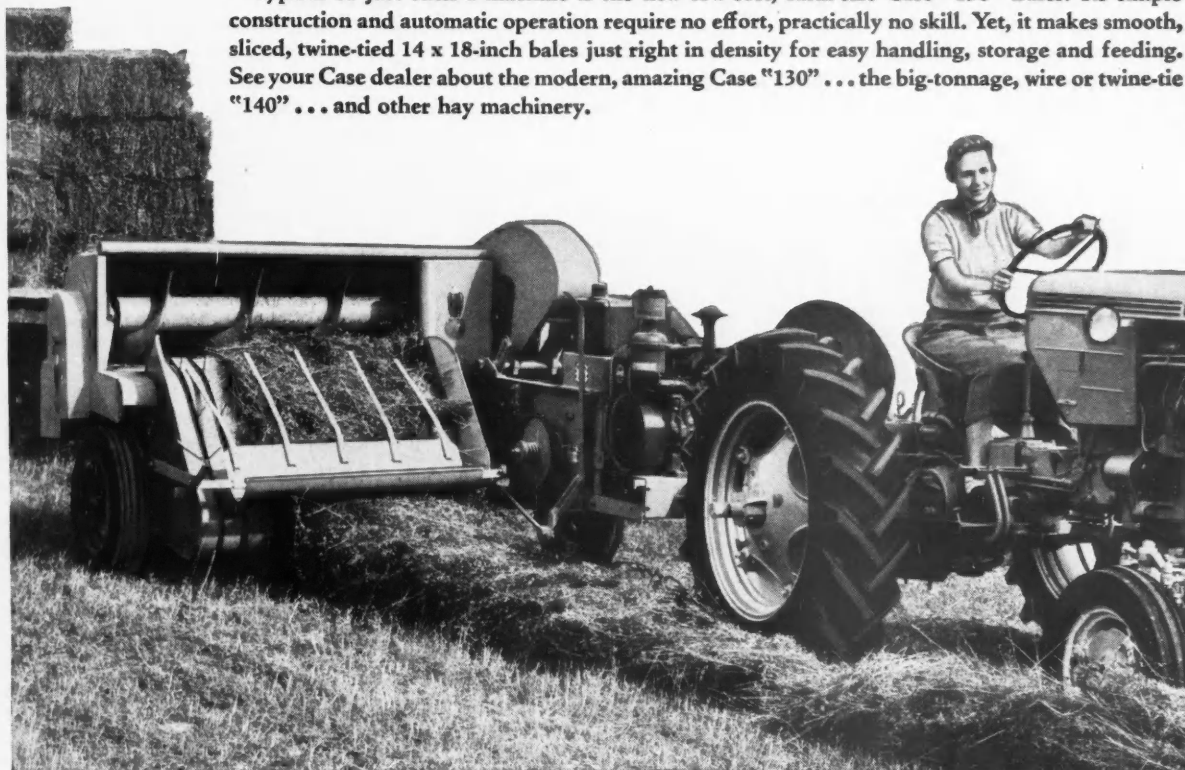
While the present work is with the development of better dog foods, research cooperation between agricultural and medical schools is foreseen by Dr. McCay who already works with several medical units. The agricultural colleges have the interest, ability, and room to have adequate animal quarters while medical schools do not. But these medical colleges still wish to study various diseases through the use of animals. Thus, through eventual cooperation, most of the agricultural colleges will also raise dogs for medical and animal research.

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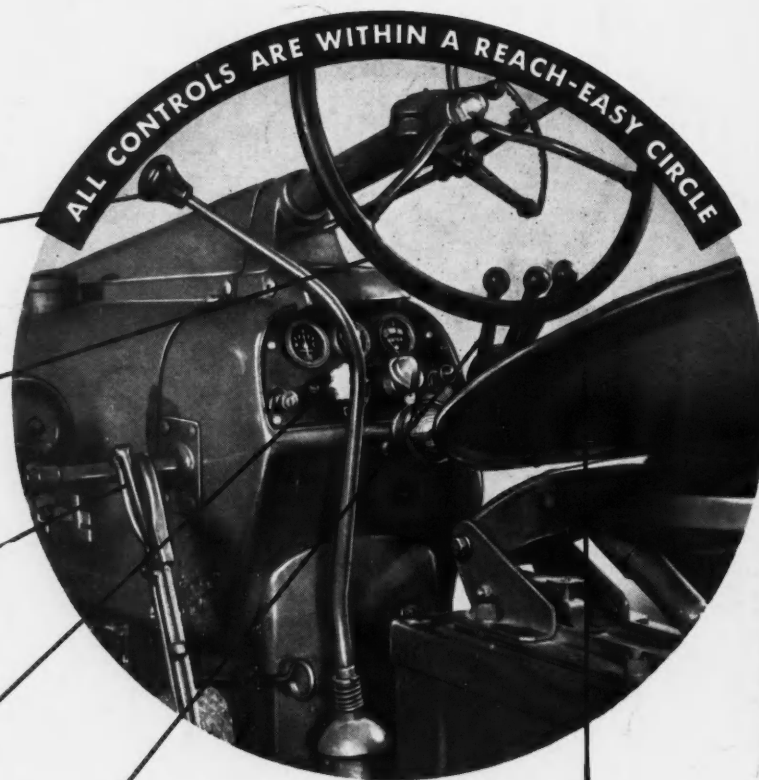
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